



CBL and Morphy Richards: A Reunion of British Design

Consumer Brands Limited (CBL) is delighted to announce that it is now the official licensee of Morphy Richards in the UK. Morphy Richards is a brand that represents the best of British design, and CBL is proud to be continuing this legacy.

The products are innovative, designed for life and built to last, because CBL believes that happiness starts at home.

Rob Wileman, Managing Director, said 'we have a truly unique opportunity, in the UK Morphy Richards has an 86% brand recognition which is up there with industry-leading global brands! With the right products and a great team I truly believe we can re-establish Morphy Richards into the envy of the industry!'



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Easy Pea, Ham and Mint Soup

Serves: 4

Preparation time: 5 minutes

Cooking time: 215 minutes

Setting: Smooth

Additional utensils: chopping board, vegetable knife, potato peeler, measuring jug, measuring spoons, wooden spoon

Ingredients:

- 600g frozen peas
- 2 tbsp olive oil
- 20g fresh mint leaves
- 225g good quality cooked ham, chopped/shredded
- 100g potato diced
- Approx. 800ml hot ham stock
- Salt and ground black pepper
- 2 tbsp olive oil
- 3 rounded tbsp, crème fraîche

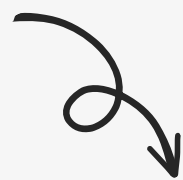
Method:

Step 1: Place the peas, mint, ham and potato into the soup maker. Add hot stock up to the required level for the recipe. Stir with a wooden spoon.

Step 2: Fit the Lid, Select Smooth setting and press *start*.

Step 3: When ready, season with a little salt and milled pepper, add the olive oil and crème fraîche.

Step 4: Select Blend, and then press and hold the Start button for 20 seconds.



CANDLE

Hack

Burnt Down Candle Hack

'Tis the season of cosy pyjamas, movie marathons, hot chocolate, and lighting your favourite candles. But what happens when that candle has burnt all the way down? Candle jars are designed so beautifully these days, it seems very wasteful to just dispose of them. With just a few simple steps, you can resurrect your burnt-down candles and breathe new life into them.

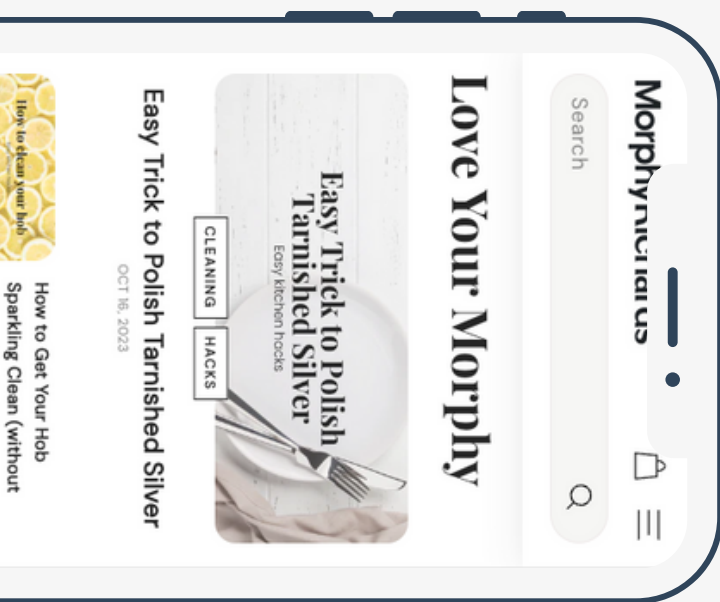
Take that beloved candle and pour boiling water over the wax. Let it set for a few hours until the wax has risen to the top and hardened. Once cooled, pop the wax out (save this for later!*) and give the jar a rinse. Now you're left with a pretty candle jar that can act as storage for cotton pads, make up brushes, pens, table decorations or even to pot a little plant!

* **Bonus
Candle
Hack!**

...we have lift off!

What's a computer's favourite snack while surfing the web? *Cookies!*

If you've been following our socials, you'll know that we launched a brand new website to offer you the latest appliances, helpful how-to hacks, and even some delicious recipes. The website was designed with you in mind; it's user-friendly and easy to navigate, so you can find what you need to quickly and easily. Have a **browse** and let us know your thoughts!



LOVE YOUR MORPHY

Sharing the Love

We love seeing you share the love for your Morphy Richards products on social media. Whether you're cooking up a storm in your air fryer, trying a new recipe in the slow cooker, or simply sitting back to relax with a brew, we want to see how your products are styled in your home.

Simply snap a photo of your Morphy treasures and share it on Instagram tagging us (@morphyrichardsuk) and using the hashtag **#loveyourmorphy**.

Let's share the love for Morphy Richards; show us how you Love Your Morphy.



@homeontheridgeway



@hannahbeaumontlaurencia



@ciaraliott



@living_at_no_8



CHRISTMAS

Is Coming...

Traditional Christmas Cake Recipe

Celebrate the festive season in style and bake a traditional Christmas cake that your family will enjoy!

Prep time: 25 mins

Cook time: 2hrs 10 mins

Makes: 10-12 slices

Ingredients:

1kg mixed dried fruit
zest & juice 1 orange
zest & juice 1 lemon
150ml brandy, Sherry, whisky or rum, plus extra for feeding
250g pack butter, softened
200g soft light brown sugar
175g plain flour
100g ground almonds
½ tsp baking powder
2 tsp mixed spice
1 tsp ground cinnamon
¼ tsp ground cloves
100g flaked almonds
4 large eggs
1 tsp vanilla extract

Tap for
the Full
Recipe



Christmas Gift Guide